Bar Equipment Checklist

By Jake R Brady

- [ ] Equipment
  - [ ] POS System
  - [ ] Bar stools
  - [ ] TV System
  - [ ] Music System
  - [ ] Ice bin
  - [ ] Ice Scoop (never leave scoop in the bin)
  - [ ] Liquor well
  - [ ] Blenders
  - [ ] Frozen drink machine
  - [ ] Soda gun
  - [ ] Cocktail shakers and strainers
  - [ ] Speed bottles
  - [ ] Pour tops
  - [ ] Garnish bins
  - [ ] Glass racks
  - [ ] Corkscrews
  - [ ] Bottle opener
  - [ ] Paring knives
  - [ ] Cutting boards
  - [ ] Glass mats
  - [ ] Ice buckets- marked for 'Ice Only'
  - [ ] Washing racks
  - [ ] Hand sink
  - [ ] Soap/ sanitizer dispenser
  - [ ] Paper towel dispenser
  - [ ] Sanitizer buckets
  - [ ] Cleaning rags
  - [ ] Rubber floor mats
- [ ] Coolers & Refrigeration
  - [ ] Reach in cooler

- [ ] Wine Cooler
- [ ] Keg storage
- [ ] Beer taps
- [ ] Glycol system

- [ ] Glasses
  - [ ] Wine glasses
  - [ ] Jiggers
  - [ ] Shot glasses
  - [ ] Pilsner glasses
  - [ ] Pint glasses
  - [ ] Champagne glasses
  - [ ] Martini glasses
  - [ ] Brandy snifters
  - [ ] Highball glasses
- [ ] Basic Liquors
  - [ ] Vodka
  - [ ] Gin
  - [ ] Tequila
  - [ ] Whiskey
  - [ ] Scotch
  - [ ] Bourbon
  - [ ] Rum